



# CHATEAU DE CÉRON

## CHATEAU DU MAYNE GRAVES RED

### Vintage 2018

**2018** - "The 2018 vintage was a real test of patience.

The first 6 months of the year were dominated by incessant rainfall and mild temperatures. The weather then changed radically on the 15<sup>th</sup> of July, marking the start of a hot summer with periods of drought.

The harvest period stretched from late August to late October, with the grapes reaching excellent levels of maturity. This exceptionally long and rain-free harvest period allowed us to fine-tune our picking operations. In the cellar the juices proved to be very consistent, with a beautiful colour.

This was an unusual year with extreme conditions, but in the end, it turned out to be an excellent vintage."

### Tasting comment:

A deliciously fruity nose, with cherry and blueberry aromas. Well-rounded and velvety-smooth on the palate with overtones of blackberry, blackcurrant and chocolate. A vintage defined by its elegant tannins and aromatic precision.



### Vineyard

Blend: 50% Cabernet Sauvignon – 50% Merlot

Color: Red

Appellation: Graves

Surface area: 4 hectares

Planting density: 6 600 vine / ha

Average vine age: 25 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.

Vineyard management: Hight Environmental Value 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

### Winemaking process

Winemaking: Fermentation in temperature-controlled concrete vats with bioprotection (avoiding the need for sulphur). Cold maceration for 2 to 3 days before fermentation.

Vatting for 20 days. Gentle extraction with successive rounds of pumping over. Running-off and transferral to concrete vats for malolactic fermentation.

Ageing: French oak barrels for 12 months – 50% new barrels – 50% barrels previously used for one vintage.

Bottling: at the Château.

Alcohol volume: 13,5°